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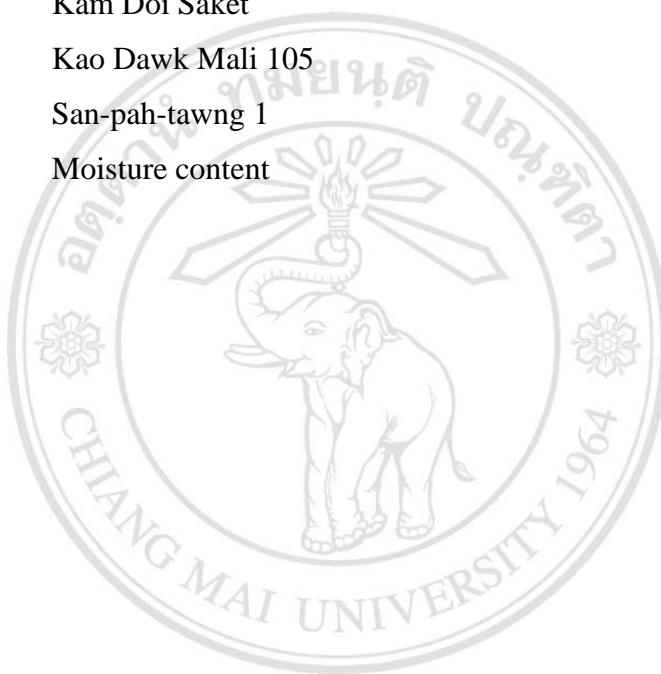
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## LIST OF ABBREVIATIONS

|          |                              |
|----------|------------------------------|
| RF       | Radio Frequency              |
| CRD      | Completely Randomized Design |
| LSD      | Least Significant Different  |
| KN       | Kam Nan                      |
| KSDK     | Kam Doi Saket                |
| KDML 105 | Kao Dawk Mali 105            |
| SPT1     | San-pah-tawng 1              |
| Mc       | Moisture content             |



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## LIST OF SYMBOLS

**P** Thermal power generated (W/cm<sup>3</sup>)

**E** Radio frequency in (Hz)

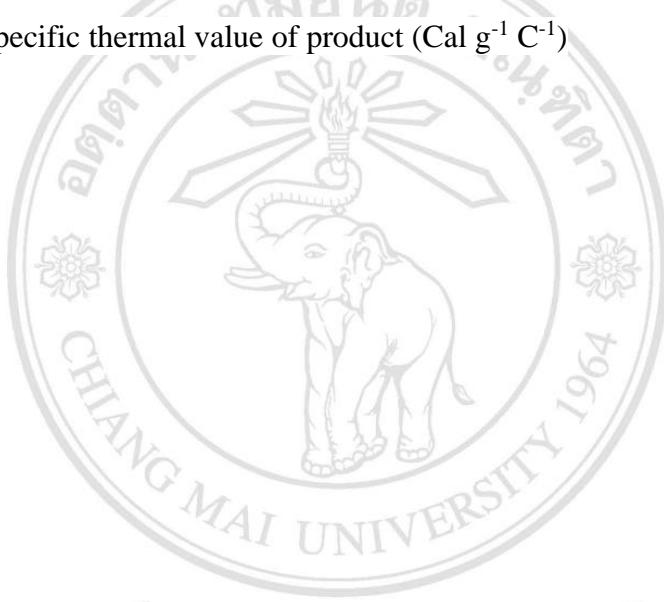
**ε** Dielectric loss factor of the material (intrinsic property)

**Q** Absorbed power per hour (kWh<sup>-1</sup>)

**dθ** Temperature increase during exposure (°C)

**M** Mass of material (kg)

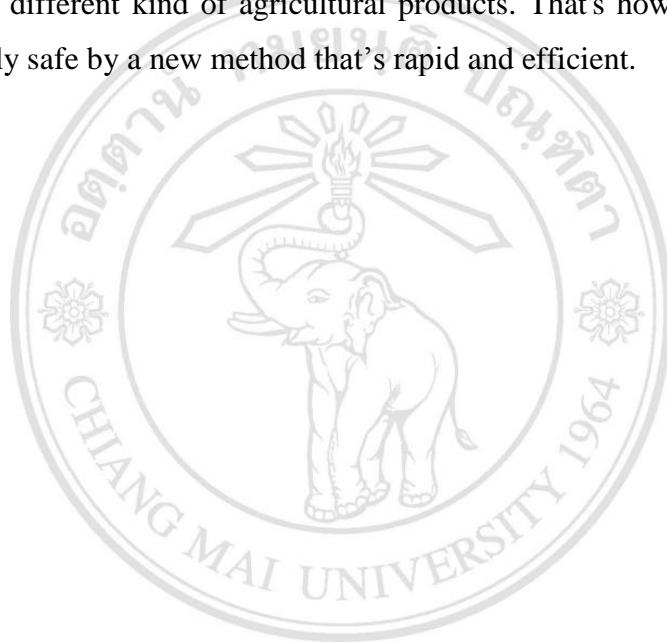
**c** Specific thermal value of product (Cal g<sup>-1</sup> C<sup>-1</sup>)



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## STATEMENT OF ORIGINALITY

1. The research representative the potential of Radio Frequency. It not only can be utilized directly, but also can be used with any other installed components for various purposes, especially, diseases and insects control in agricultural products
2. The development and improving efficiency of utilization of the Radio Frequency for value added in different kind of agricultural products. That's how Food Safety and Environmentally safe by a new method that's rapid and efficient.



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## ข้อความแห่งการริเริ่ม

- 1) การวิจัยในวิทยานิพนธ์นี้ เป็นการแสดงให้เห็นถึงศักยภาพของคลื่นความถี่วิทยุ ซึ่งไม่เพียงแต่สามารถใช้ประโยชน์โดยตรง แต่ยังรวมถึงสามารถประยุกต์ใช้ร่วมกับเครื่องมืออื่นที่ติดตั้งประกอบ เพื่อวัดถุประสงค์ต่าง ๆ โดยเฉพาะอย่างยิ่ง การควบคุมโหมดและแมลง ในผลิตผลทางการเกษตร
- 2) การพัฒนาและปรับปรุงประสิทธิภาพของการใช้ประโยชน์จากคลื่นความถี่วิทยุ เพื่อเพิ่มมูลค่าของผลิตผลทางการเกษตร ให้เป็นวิธีที่ ปลอดภัยต่อสิ่งแวดล้อม และเป็นวิธีการใหม่ที่รวดเร็วและมีประสิทธิภาพ



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